

THE ZODIAC ROOM

DOWNTOWN DALLAS, TX

ROTUNDA

SAN FRANCISCO, CA

PARAMUS, NJ

NM CAFE

PALO ALTO, CA

SAN DIEGO, CA

TOPANGA, CA

LAS VEGAS, NV

SCOTTSDALE, AZ

ATLANTA, GA

DALLAS NORTHPARK, TX

FT. WORTH CLEARFORK, TX

KING OF PRUSSIA, PA

MCLEAN, VA

SHORT HILLS, NJ

NORTHBROOK, IL

TROY, MI

GARDEN CITY, NY

MARIPOSA

BEVERLY HILLS, CA

NEWPORT BEACH, CA

HONOLULU, HI

HOUSTON, TX

PLANO, TX

SAN ANTONIO, TX

CORAL GABLES, FL

BOCA RATON, FL

CHICAGO, IL

ST. LOUIS, MO

WHITE PLAINS, NY

ESPRESSO BAR

HONOLULU, HI

DOWNTOWN DALLAS, TX

FRESH MARKET

SAN FRANCISCO, CA

MERMAID BAR

DALLAS NORTHPARK, TX

BAR ON 4

BEVERLY HILLS, CA

CHICAGO, IL

CAFE ON 3

BEVERLY HILLS, CA

BAL HARBOUR, FL

CARRIE'S at NEIMAN'S

BAL HARBOUR, FL

BG / GOODMAN'S BAR /

CAFE GINORI at

BERGDORF GOODMAN

BERGDORF GOODMAN, NY

WELCOME TO

M A R I P O S A

Willow Bend

Neiman Marcus got into the food business in the late 1940's because one of the company's founders, Herbert Marcus Sr., was tired of the substandard food in downtown Dallas. His eyesight was failing as a result of hypertension, and making lunchtime excursions was becoming more difficult. One day his son Mr. Stanley, remarked half-jokingly, "Well, you may be forced to open your own kitchen, dedicated to meeting your very exacting demands." Soon after, Mr. Stanley hired a cook to prepare lunches for his father in a small room on the top floor of the store. He would invite vendors and guests to have lunch with him, and pretty soon his penthouse space became a popular venue and a busy place. After his death in 1950, Mr. Stanley embarked on expanding and remodeling the store.

Mr. Stanley, who was by then president and chief executive officer of Neiman Marcus, decided that having a full-service restaurant on one of the new floors would help keep customers in the store when they came for a day of shopping. After all, a sated shopper is a happy shopper. And so, in 1953, the Zodiac Room was opened.

CHAMPAGNE & SPARKLING

Une Femme "The Callie" Rosé for Neiman Marcus, California NV

QUARTER BOTTLE 18 | FOUR-PACK 54

Ferrari Brut Rosé, Trentodoc NV **GLASS 15 | HALF BOTTLE 33**

Scharffenberger Brut, Mendocino NV **GLASS 13 | BOTTLE 53**

Bottega "Il Vino dei Poeti" Prosecco, Treviso NV **GLASS 12 | BOTTLE 47**

Veuve Clicquot Brut "Yellow Label", Reims NV **GLASS 29 | BOTTLE 145**

WHITES & ROSÉ

Terlato Pinot Grigio, Friuli 2022 **GLASS 14 | BOTTLE 56**

Cliff Lede Sauvignon Blanc, Napa Valley 2022 **GLASS 16 | BOTTLE 61**

Neiman Marcus Chardonnay, Sonoma County 2019 **GLASS 14 | BOTTLE 56**

Sonoma-Cutrer Russian River Ranches Chardonnay 2022 **GLASS 14 | BOTTLE 56**

Chateau Miraval Rosé, Cotes de Provence 2022 **GLASS 16 | BOTTLE 61**

REDS

Cherry Pie Pinot Noir, California 2021 **GLASS 12 | BOTTLE 47**

Duckhorn Cabernet Sauvignon, Napa Valley 2020 **GLASS 29 | BOTTLE 145**

***All unopened bottles of wine available to go with complete meal purchase.*

SPECIALTY COCKTAILS

POMEGRANATE PALOMA 18

casa del sol blanco, pomegranate lime sour,
fever tree grapefruit

ESPRESSO MARTINI 18

belvedere vodka, coffee and irish cream liqueurs

BUTTERFLY TONIC 18

empress 1908 gin, fever tree tonic, herbs, fruit

HONEYSUCKLE TEA 18

brother's bond bourbon, elderflower liqueur, lemon, honey

BLOOD ORANGE MARGARITA 18

casa del sol reposado, blood orange, agave, cointreau, lime

ROSÉ APEROL SPRITZ 18

aperol, club, ferrari rosé

NON-ALCOHOLIC (<0.1 ABV)

STRAWBERRY SPRITZ 12

Lyre's Italian Spritz, strawberry rose,
house lemonade, Q club soda

SPRING IN A BOTTLE 11 GLASS 46 BOTTLE

wolffer estate alcohol removed sparkling rosé, rheinhessen nv

STARTERS

DAILY SOUP cup 9 | bowl 11
seasonally inspired.

TRUFFLE FRIES 12
parmesan, parsley.

CRAB CAKES 29
cabbage slaw, chipotle mayonnaise.

CRISPY BRUSSELS SPROUTS 15
bacon, pecans, balsamic agrodolce.

SALADS

CAESAR 18
romaine, crispy panko, capers, parmesan cheese,
creamy caesar dressing.

TRIO SALAD 25
nm chicken salad, tuna pecan, egg salad, romaine, cherry tomato,
cucumber, radish, celery, toasted almond, lemon vinaigrette.

SESAME-GINGER 18
romaine, cabbage, carrots, roasted red pepper, scallion, cilantro,
mandarin orange, crispy wonton, hoisin dressing.

CHICKEN SALAD 26
mixed greens, nm chicken salad, celery, sun-dried & fresh fruits,
almonds, lemon vinaigrette.

MANDARIN ORANGE SOUFFLÉ 26
nm chicken salad, sliced almonds, sliced apples,
today's sweet bread, poppy seed dressing.

PROTEINS

WITH CHICKEN 8 | **WITH SALMON*** 12
WITH SHRIMP* 10 | **WITH CRAB CAKES** 21

A LA CARTE POPOVER AND CONSOMMÉ 15

HAND HELDS

NM BURGER* 21

black angus patty, brioche, sharp cheddar, lettuce, tomato, chipotle mayonnaise, served with french fries.

NM SAMPLER 25

cup of soup, market salad, nm classic chicken, egg, or tuna pecan salad sandwich half.

CRISPY CHICKEN SANDWICH 26

brioche bun, cilantro-lime cabbage salad, gochujang aioli, jalapeño, french fries.

🌶️ SALMON TACOS* 27

blackened salmon filet, corn tortillas, lime-cabbage salad, cilantro, jalapeños, avocado, chipotle mayonnaise, fresh salsa.

MAIN SELECTIONS

CAJUN SHRIMP PASTA* 30

linguini, blackened shrimp, sun dried tomato, cajun cream sauce.

🌶️ ROASTED SALMON* 32

cauliflower purée, fingerling potatoes, salsa verde.

🌱🌶️ GRAIN BOWL 20

quinoa, lentils, butternut squash, brussels sprouts, kale, avocado, maple-ginger dressing.

with chicken **28** | with salmon* **32**

STANLEY MARCUS' POTROAST 28

baby carrots, pearl onion, mushroom, mashed potatoes.

V VEGETARIAN

🌱 PLANT-BASED

🌶️ GLUTEN-FREE

NM NM CLASSIC

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.

CHILLED

ICED TEA 5

SPICED ICED TEA 5

THE REPUBLIC OF TEA (330mL) 7
pomegranate green

BERRY LEMONADE 8
nuit d'ete decaf tea, house lemonade

Q SPECTACULAR DRINKS (6.7 oz. bottle) 6
q ginger ale, q club soda, q tonic, or q ginger beer

ACQUA PANNA® premium still water (750mL) 8

S.PELLEGRINO® sparkling water (750mL) 8

BREWED

HOT TEA 5
breakfast black, earl grey, jasmin vert, chamomile

FILTER DRIP COFFEE 5
regular/decaf

ESPRESSO 5
regular/decaf

CAPPUCCINO 5.5
espresso, equal parts steamed milk and froth

CAFFÈ LATTE 6
espresso, steamed milk, layer of froth

HOT CHOCOLATE 6
traditional, whipped cream, chocolate shavings

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Bottega "Il Vino dei Poeti" Prosecco, Treviso NV **GLASS 12 | BOTTLE 47**

Veuve Clicquot Brut "Yellow Label", Reims NV **GLASS 29 | BOTTLE 145**

WHITES & ROSÉ

Chateau d'Esclans "Whispering Angel" Rosé, Cotes de Provence 2022

HALF BOTTLE 39

Terlato Pinot Grigio, Friuli 2022 **GLASS 14 | BOTTLE 56**

Cliff Lede Sauvignon Blanc, Napa Valley 2022 **GLASS 16 | BOTTLE 61**

Neiman Marcus Chardonnay, Sonoma County 2019 **GLASS 14 | BOTTLE 56**

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Duckhorn Cabernet Sauvignon, Napa Valley 2020 **GLASS 29 | BOTTLE 145**

Joseph Phelps Cabernet Sauvignon, Napa Valley 2019 **BOTTLE 249**

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Michael Stolfi, Manager

VISIT US

www.neimanmarcus.com/restaurants